



# DURBANVILLE SAUVIGNON BLANC 2022

The inaugural vintage of a milestone Sauvignon blanc wine has been released by the 13 wineries of the Durbanville Wine Valley that supplied the grapes for its making. While collaborations of this scale are rare, it is the region's reputation for pioneering and award-winning Sauvignon blanc that makes this an outstanding contribution to the pantheon of South African wine.

The cool, two ocean-influenced climate of the Durbanville Wine Valley is ideal for the slow and flavourful development of wine grapes, particularly Sauvignon blanc. It is for this reason that Durbanville is one of the oldest and most favoured wine regions at the Cape, consistently taking top international honours for Sauvignon blanc in particular. Simply named Durbanville Sauvignon Blanc, contributors to the collaboration wine include Altydgedacht, Bloemendal, Canto, D'Aria, De Grendel, Diemersdal, Durbanville Hills, Groot Phesantekraal, Klein Roosboom, Maastricht, Meerendal, Nitida and Signal Gun. Its final production was entrusted to veteran winemaker Charles Hopkins and Morgan Steyn of De Grendel.

## LABEL DESIGN:

The label highlights the many facets of Durbanville, with the vineyards and wine grapes as centrepiece alongside proteas – South Africa's national flower as well as an indicator of nature-aligned viticulture.

The region's Dutch heritage is reflected in images of the historic Dutch Reformed Church, 1840 Onze Molen windmill and Cape Dutch homestead, as well as the Delft-blue rendering. Its proximity and link with the Cape are depicted through the view of Table Mountain, but also canons traditionally used to signal local farmers that trading ships had arrived at Table Bay. The association with agriculture also emerges in the tractor, grape harvesting, and pumpkins with the latter also a reference to the region's original name. Pampoenkraal (Pumpkin Kraal) hails from Afrikaans, which is further represented in the word "oesjaar", meaning vintage.

Together, the elements speak of a rich heritage that has emerged from generational know-how and a history of sustainable farming. Together, they speak of a vibrant community eager and proud to show the wine contained within.

## WINEMAKER'S NOTES:

It's a dry wine with an alcohol of 13.5%. The colour is a light, lime-green while the wine itself shows outspoken ester flavours of apple, pear, cold tea, and jasmine and thiols of tropical citrus, granadilla and blackcurrant.

The food pairing suggests an aperitif or accompaniment to seafood, salad, pasta, and even light meat dishes.



[www.durbanvillewine.co.za](http://www.durbanvillewine.co.za)  
[info@durbanvillewine.co.za](mailto:info@durbanvillewine.co.za)

## ANALYSIS:

Alc: 13.5%

RS: 1.98g/l

TA: 6.03 g/l

pH: 3.38

Bottle production: 10 200

